

# CHRISTINI'S RISTORANTE ITALIANO

7600 Dr. Phillips Blvd. Suite 84

Orlando, Fl. 32819

www.christinis.com

Thank you for your interest in our restaurant. We would be delighted to host your dinner party, and assist you in the planning of your special evening at Christini's.

Whether you are looking for the perfect setting for a small group or a large party, Christini's elegant tables, alcoves and private room can easily accommodate all of your needs.

Our unsurpassed service and Mr. Christini's attention to detail will exceed your expectations even of those who demand the very best. Our nationally acclaimed cuisine has received the highest culinary awards in the United States. Christini's ambiance, live music provided by our world renowned accordionist and a rose for each lady will leave you and your guests with unforgettable memories.

Please call us at 407-345-8770 for additional information and arrangements.

I hope you will choose our restaurant for your dining pleasure.

Chris Christini

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## Information on Christini's Ristorante Italiano

Address of restaurant: 7600 Dr. Phillips Blvd., Suite 84, Orlando, FL. 32819

Phone number: 407-345-8770

Fax number: 407-345-8700

Open for Dinner only: Open seven days a week

Restaurant capacity: 200

Group menu: Our preset menus are enclosed; a la carte menu's are also available for any group sizes.

Private room: Our private room is available for groups up to 52 guests.  
During months January – May, food and beverage minimum of \$8,000 is required to close off the room; September – December minimum is \$6,500.  
There are no food and beverage minimums for any of our semi-private areas.

Taxes: 6.5%

Suggested Gratuity 20%

*Please visit our web site for additional information at [www.christinis.com](http://www.christinis.com)*

# FUNCTION AGREEMENT

The following document is for your completion and signature

Your reservation is confirmed with this agreement.

**CHRISTINI'S RISTORANTE ITALIANO**

7600 Dr. Phillips Blvd.

Orlando, Fl. 32819

Phone: 407-345-8770 Fax: 407-345-8700

www.christinis.com

Company/ Party Name \_\_\_\_\_

Group Contact Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Phone and Fax Number: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Exp date: \_\_\_\_\_

Name on the Card: \_\_\_\_\_ CVC Code: \_\_\_\_\_

Signature: \_\_\_\_\_

Date of Reservation: \_\_\_\_\_ Time: \_\_\_\_\_ # of Guests: \_\_\_\_\_

Menu: \_\_\_\_\_ Wines: \_\_\_\_\_

Special Request (ie; dietary needs and restrictions): \_\_\_\_\_

E MAIL: \_\_\_\_\_

Comments:

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To cancel the reservation, please contact us 5 days prior to reservation date/time.

Final guaranteed number of guests must be provided 48 hours prior to reservation date/time. **(Note: during months of January – May a minimum of \$8,000 for food and beverage is guaranteed to close off the private dining room. September – December minimum is \$6,500).** There are no food and beverage minimums for any semi-private areas.

Failure to comply with the above information or in the event of a “No call No show”, the credit card provided will be charged for the full amount of guarantee. Cancellation without sufficient notice will result in cancellation fees. Please discuss at time of reservation booking.

The content of this agreement meets with my approval. I consider this agreement to be definite and confirmed.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# *Serata Romana a Christini's*

## A Roman Evening at Christini's

### ANTIPASTI

(Choice of)

#### FETTUCCINE ALLA CHRISTINI'S

A true "Christini's" Interpretation of  
Fettuccine Alfredo  
(Parmigiano Reggiano, butter and cream)

#### MOZZARELLA DI BUFALA

Imported mozzarella cheese, campari  
tomatoes served on a bed of arugula with  
extra virgin olive oil and 20 year aged  
balsamic vinegar

#### INSALATA MISTA ALLA ROMANA

The world famous Caesar salad with Christini's own dressing.



### SECONDI PIATTI

(Choice of)

#### POLLO ALLA PICCATA

Chicken scaloppini sautéed in butter,  
white wine, lemon juice garnished  
with capers and green sweet peas

#### RIGATONI ALLA ZOZZONA

Rigatoni pasta served with ground  
sweet Italian sausage and a  
Parmigiano cream sauce

#### SALTIMBOCCA DI VITELLO

Veal scaloppine topped with  
prosciutto, fresh sage and sherry wine  
sauce

#### FILETTO DI SOGLIOLA

Fresh filet of sole served in a  
lemon butter sauce, with parsley  
potatoes



### DOLCI

#### DOLCI ROMANI ASSORTITI

Assortment of Roman desserts

Price per guest is \$88.00

(Taxes and Gratuity not included)

# *Serata Toscana a Christini's*

## A Tuscan Evening at Christini's

### ANTIPASTI

(Choice of)

#### GAMBERONI ALLA VENEZIANA

Jumbo shrimp sautéed in butter deglazed with brandy and sherry, finished with tomatoes and mushrooms

#### SEAFOOD RAVIOLI

Homemade ravioli, filled with Maine lobster, scallops, shrimp, crab served with lobster bisque sauce

#### LINGUINE PRIMAVERA

Seasonal fresh vegetables sautéed with garlic and extra virgin olive oil over a bed of linguini, served with Pecorino cheese



#### INSALATA ALLA CHRISTINI'S

Fresh selection of tomatoes, Christini's olives, cucumber, red onion served over romaine, tossed in vinaigrette, topped with feta cheese



### SECONDI PIATTI

(Choice of)

#### FILETTO AL BAROLO

Prime filet mignon in a Barolo wine sauce with Shitake mushrooms and pearl onions, served with a polenta soufflé

#### SEAFOOD FRA DIAVOLO

Sautéed medley of fresh seafood served over linguine in a spicy Pescatore sauce

#### POLLO MARSALA

Chicken breast sautéed with crimini mushrooms in sweet marsala wine sauce and served with a polenta soufflé

#### COSTATA DI VITELLO

ALLA PARMIGIANA  
Single, 12 oz bone-in Veal Chop alla Parmigiana



### DOLCI

#### DOLCI TUSCAN ASSORTITI

Assortment of Tuscan desserts

*Price per guest is \$100.00*

*(Taxes and Gratuity not included)*

# *Serata Veneziana a Christini's*

## A Venetian Evening at Christini's

### ANTIPASTI

(Choice of)

#### MUSSELS

Prince Edward Island mussels, shallots,  
wine in light saffron broth served  
with grilled bread

#### MOZZARELLA DI BUFALA

Imported mozzarella cheese and  
campari tomatoes served on a bed of  
arugula with extra virgin olive oil  
and 20 year aged balsamic vinegar



#### GNOCCHI ALLA BOLOGNESE

Potato gnocchi with butter, parmigiano cheese and Bolognese sauce  
(One of "Christini's" Staple dishes)



#### INSALATA ALLA CHRISTINI'S

Fresh selection of tomatoes, Christini's olives, cucumber,  
red onion served over romaine, tossed in vinaigrette,  
topped with feta cheese



### SECONDI PIATTI

(Choice of)

#### BRANZINO CILENO

Chilean sea bass served over  
shrimp risotto with  
lobster Tarragon sauce

#### FILETTO AL BAROLO

Prime filet mignon in a Barolo wine sauce  
with Shitake mushrooms,  
pearl onions and a polenta soufflé

#### VITELLO AL MARSALA

Veal sautéed with Crimini mushrooms  
and Marsala wine sauce

#### GAMBERONI ALLA SCAMPI

Sautéed jumbo shrimp served over  
linguine in garlic, extra virgin olive oil,  
white wine and lemon sauce

### DOLCI

#### DOLCI VENEZIANI ASSORTITI

Assortment of Venetian desserts

Price per guest is \$110.00

(Taxes and Gratuity not included)